

# Caramel Chocolate Drizzles

**Makes:** 8 Servings

Enjoy desserts but in small portions. Caramel chocolate is drizzled over corn squares cereal for a fun treat.

## Ingredients

- nonstick cooking spray
- 4 cups** corn squares cereal
- 2 tablespoons** evaporated milk
- 1 1/2 tablespoons** margarine
- 4 ounces** caramel candy pieces (about 1/2 cup or 10 caramels)
- 1/4 cup** chocolate chips

## Directions

- Heat oven to 300 degrees F. Coat a baking sheet with cooking spray.
- Spread cereal in a single layer on pan.
- In a medium saucepan, heat milk, butter, and caramels over low heat, stirring constantly, until caramels are melted.
- Pour over cereal, stirring until evenly coated.
- Bake 20 to 24 minutes, stirring after 10 minutes, until golden brown.

Nutrition Information	
Nutrients	Amount
<b>Calories</b>	<b>160</b>
Total Fat	5 g
Saturated Fat	2 g
Cholesterol	5 mg
Sodium	150 mg
Total Carbohydrate	27 g
Dietary Fiber	0 g
Total Sugars	14 g
Added Sugars included	N/A
<b>Protein</b>	<b>2 g</b>
Vitamin D	N/A
Calcium	33 mg
Iron	5 mg
Potassium	N/A
N/A - data is not available	

6. In a saucepan, melt chocolate chips over very low heat. Stir until melted. Drizzle chocolate over snack. Refrigerate about 30 minutes or until chocolate is set.

**Source:** Recipe adapted from Food.com